



Toad in the Hole

Ingredients

For the Yorkshire Pudding Batter:

- 3 large eggs
- 4 ounces all-purpose flour (113 g; 3/4 cups plus 2 tablespoons)
- 4 3/4 ounces whole milk (135 g; 1/2 cup plus 1 tablespoon)
- 1/2 ounce water (15 g; 1 tablespoon)
- 1/2 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume

For the Red Onion Gravy:

- 2 tablespoons beef drippings or ghee (1 ounce; 28 g)
- 1 large red onion (11 ounces; 310 grams) thinly sliced
- 1/2 teaspoon Diamond Crystal kosher salt, plus more to taste; for table salt, use half as much by volume
- 1/4 cup dry red wine (2 ounces; 60 g), such as Cabernet Sauvignon or Merlot
- 1 1/2 tablespoons all-purpose flour (1/2 ounce; about 12 g)
- 1 1/2 cups low-sodium beef stock (12 ounces; 360 g), homemade or store-bought, see notes
- 2 teaspoons red wine vinegar (1/3 ounce; 10 g)
- Freshly ground black pepper, to taste

To Assemble:

- 1 pound (454 g) pork sausages
- 1 recipe Yorkshire pudding batter, see above
- 4 tablespoons beef drippings or ghee (2 ounces; 56 g)

Directions

1. **For the Yorkshire Pudding Batter:** In a medium mixing bowl, whisk together eggs, flour, milk, water, and salt until well blended and smooth. (A few lumps are OK.) Let batter rest for 30 minutes at room temperature or up to 3 days in the refrigerator. (For best results, let batter rest for at least 24 hours.)
2. **For the Gravy:** In a large stainless steel, carbon steel, or cast iron skillet, melt beef drippings or ghee over medium-low heat. Add onions and salt and cook, stirring occasionally, until soft and lightly caramelized, 15 to 20 minutes.

3. Increase the heat to medium and add wine. Cook, stirring frequently, until nearly all liquid has evaporated, about 1 minute. Sprinkle flour over onions and toss to coat until no dry spots remain. Add stock, bring mixture to a boil, then reduce heat to low. Simmer, stirring occasionally to prevent sticking, until thick enough to coat the back of a spoon and slightly reduced, about 10 minutes. Remove from heat and stir in red wine vinegar and black pepper. Keep warm until ready to use.
4. **To Assemble:** Adjust oven rack to middle position and preheat to 450°F (230°C). Heat a large cast iron skillet over medium-high until hot, about 3 minutes.
5. Add 1 tablespoon of beef drippings or ghee to the pan. Add sausages and cook until wellbrowned, 3 to 5 minutes per side. Add the remaining 3 tablespoons of beef drippings or ghee. When fat has melted, arrange the sausages throughout the pan. Stir Yorkshire pudding batter to reincorporate and pour around sausages, tilting pan as needed to distribute the batter throughout pan. Immediately transfer the pan to the hot oven and bake until well-puffed and deep golden brown, 15 to 18 minutes.
6. The toad in the hole will deflate rapidly as it cools down; this is normal. Slice into wedges and smother each portion in onion gravy. Serve immediately.

Special Equipment

12-inch cast iron skillet

Notes

1 1/2 cups water mixed with 1 1/2 teaspoons beef bouillon paste, such as Better Than Bouillon, can be used in place of beef stock.

Make-Ahead and Storage

The Yorkshire pudding batter can be made up to three days in advance and stored in an airtight container in the refrigerator.

Store leftover toad in the hole in an airtight container in the refrigerator for up to three days. Reheat in a 350°F (180°C) oven, air fryer, or microwave until warmed through.